

PARKERS'

RESTAURANT & BAR

LUNCH

APPETIZERS & SMALL PLATES

SOUP OF THE DAY Cup - 7 / Bowl - 9

CLAM CHOWDER Cup - 10 / Bowl - 12
Garnished with Bacon & Parsley

LOBSTER BISQUE 15
Garnished With Lobster Meat & Chives

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

CRISPY CALAMARI 18
Roasted Garlic Aioli, Cocktail Sauce,
Shishito Peppers, Lemon, Parsley

ROASTED TOMATO CROSTINI 12
Goat Cheese, Basil, Extra Virgin Olive Oil

CRISPY BRUSSELS SPROUTS 11
Lemon, Mint Dried Chili, Parmigiano-Reggiano

MARINATED BEETS & GOAT CHEESE. 13
Greek Yogurt, Candied Walnuts, Arugula,
Sherry Vinaigrette

MARGHERITA PIZZA VPN 16
Buffalo Mozzarella, San Marzano Tomato, Basil,
Extra Virgin Olive Oil

SALADS

BOSC PEAR SALAD 14
Mesclun Greens, Grana Padano, Balsamic
Vinaigrette, Pumpkin Seeds

CHOPPED SALAD 14
Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Red Pepper, Carrot, Avocado,
Parkers' Vinaigrette

CAESAR SALAD 13
Hearts of Romaine, Garlic Crouton,
Grana Padano

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 8

GRILLED GULF SHRIMP (5). 14

GRILLED SALMON 13

GRILLED STEAK. 12

EXECUTIVE CHEF - PAWEŁ MARSZALEK

FOR PRIVATE EVENT INQUIRIES,
CONTACT LINDA STEVENS
(630) 960-5703

ENTRÉES

SALMON POKE BOWL 21
Sriracha Mayo, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice

SEAFOOD COBB SALAD 25
Jumbo Lump Crab, Shrimp, Tomatoes, Diced Egg, Bacon, Cucumbers,
Green Onions, Avocado, Romaine, Louis Dressing

GRILLED SHRIMP SALAD 23
Frisée & Citrus Slaw, Crispy Quinoa, Avocado Purée,
Jalapeño-Lime Vinaigrette

CHICKEN MILANESE 24
Mixed Greens, Tomato, Shaved Fennel, Peppers, Fresh Mozzarella,
Pesto Vinaigrette

GRILLED FAROE ISLAND SALMON 26
Roasted Potatoes, Seasonal Vegetables, Salsa Verde

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 33
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach,
Lemon Butter Sauce

SHRIMP & MUSSEL FETTUCCINE 29
Roasted Tomato Saffron Sauce, Toasted Buttered Bread Crumbs

MUSHROOM RISOTTO 29
Roasted Portobello, Mushroom Pesto, Baby Arugula,

DAILY EXPRESS LUNCH

Fresh Catch of the Day with Chef's Seasonal Preparation
Served with Soup or Salad

27

BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw or French Fries
Add Bacon or Avocado to any Sandwich for \$2

PARKERS' CHEESEBURGER* 18
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese

KOBE BEEF CHEESEBURGER* 22
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce,
Roasted Garlic Aioli, Challah Bun

GRILLED CHICKEN & CHÈVRE SANDWICH 16
Roasted Tomatoes, Baby Arugula, House Made Chèvre Cheese Spread,
Crispy Prosciutto, Stirato Roll

CRISPY COD SANDWICH 15
Beer Battered Fried Fresh Cod, Remoulade Sauce, Lettuce, Tomato,
Challah Bun

BOURBON GLAZED STRIP STEAK SANDWICH 26
8 oz. Strip Steak, Arugula, Garlic Aioli, Jim Beam Glaze, Bleu Cheese,
Crispy Onions, Toasted Baguette, Parmesan Herb Fries

NEW ENGLAND LOBSTER & SHRIMP ROLL 28
Lobster Claw Meat, Shrimp, Mayonnaise, Griddled Bun

BEEF SHORT RIB TACOS

Tomatillo Salsa, Pico de Gallo, Radish,
Queso Fresco, Cilantro Lime,
Corn Tortilla

17

CHARRED FRESH CATCH TACOS

Pineapple Salsa,
Cabbage, Cilantro, Lime Crema,
Flour Tortilla

18

ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.